

# THE BLACK LAMB

We use all things wild, foraged & locally grown, including sustainable livestock from the Gladwin's family farm in Sussex & by-catch specials from nearby coastlines. We call this "Local & Wild".

## Group Sharing Menu

58.0 per person

### Mouthfuls

Mushroom Marmite Éclair, Egg Confit, Cornichon

Cashel Blue Cheese Tartlet, Beetroot Jam

### Sharing Plates

West London Burrata, Cranberry Jam, Walnut

Beetroot Cured Halibut, Seaweed Dashi, Watermelon Radish

Sussex Chorizo, Yoghurt, Crispy Kale, Crispbread

Spinach & Ricotta Ravioli, Brown Butter, Hazelnut

### Prime Cut (Choice Of)

Suffolk Red Lentil Dahl, Poached Duck Egg, Toasted Bread

Line Caught Fish of The Day, Cavolo Nero, Butter Sauce

South Downs Fallow Deer, Celeriac, Wild Mushroom, Berry Jus

### Pudding

Sticky Date Sponge, Butterscotch Sauce, Citrus Zest



@THEBLACKLAMB\_RESTO

WE OPERATE UNDER 100% RENEWABLE ELECTRICITY.

GAME DISHES MAY CONTAIN SHOT

A DISCRETIONARY SERVICE CHARGE WILL BE ADDED TO YOUR BILL.